

VINTAGE 1891 CHEN

Fresh Popcorn, choose:
Truffle or Rosemary \$6

Artisanal Cheese 3/\$21

18 Month Aged Gouda
Semi- hard Cow's Milk

Nancy's Camembert
Creamy Cow's Milk

Creamy Gorgonzola
Soft Cow's Milk

Piave Vecchio
Hard, Raw Cow's Milk

Fontina Valligiana
Semi-Soft Cow's Milk

Vintage 1891 Artisanal Cheese and Meat Board

Three Cheese and Three Meats
\$36

Meats 3/\$21

Speck

Cappicola-choose sweet or hot

Bresaola

Prosciutto

Please ask
your server
about our
vegetarian
options.

Starters

Vegan Roasted Tomato Soup	\$9
Crostini, Truffle-Honey Goat Cheese, Arugula Pesto	\$10
Cauliflower Fritters, Roasted Beet Aioli	\$10
Fried Calamari, Ginger Remoulade	\$11
P.E.I. Mussels, Spicy Prosciutto-White Wine	\$14
P.E.I. Mussels, Lagunitas IPA, Roasted Garlic	\$14
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette	\$15
Truffle Mac & Cheese, Seasoned Bread Crumbs	\$10
Grilled Chicken Skewers, Feta-Watermelon Salad, Sour Chili Sauce	\$14
Duck Confit Dumplings, Shaved Fennel, Fresh Radish Apple-Rosemary Purée	\$12
Grass-Fed Beef Sliders, Caramelized Onions, Piave Vecchio, Chipotle Mayonnaise	\$14
Veggie Sliders, Chick Pea, Quinoa, Rice, Corn, Red Pepper, Avocado Mousse, Lemon Oil Cole Slaw	\$12
House Made Ricotta-Fontina Ravioli, Sun-Dried Tomato	\$12
Salmon Tartare, Quinoa, Cucumber, Avocado, Pickled Ginger, Wasabi, Soy Glaze	\$12

Salads (add Chicken \$8; Salmon \$10)

Mixed Greens, Jicama, Orange Suprême, Toasted Almond, Dried Cranberry, Raspberry Vinaigrette	\$10
Arugula, Roasted Butternut Squash, Bleu Cheese, Toasted Pumpkin Seeds, Spiced Passion-Fruit Vinaigrette	\$11
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$12
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$11
Baby Kale, Quinoa, Apple, Cucumbers, Walnuts, Feta Cheese, Lemon-Thyme Vinaigrette	\$11

VINTAGE KITCHEN



20% Gratuity
will be added
for parties of
6 or more



If you have a
Food Allergy,
please speak to
the owner,
manager, chef
or your server.



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Fish

Pan-Seared Branzino, Red Quinoa, Sautéed Spinach, Lemon-Caper-White Wine Sauce	\$28
Pea-Wasabi-Crusted Tuna, Black Beluga Lentils, Baby Bok Choy, Shitake Mushroom, Ginger-Ponzu Sauce	\$32
Pan-Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$27
Pan Seared Codfish, Saffron Risotto, Brussel Sprout Leaves, Beurre Blanc Sauce	\$30
House Made Fettucine, Shrimp, Wild Mushroom, Artichoke, Sun-dried Tomato, Pesto Sauce	\$28

Meat

Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Shallot	\$29
Herb Roasted Chicken Breast, Two Potato Mash Wilted Spinach, Citrus-Honey-Ginger Sauce	\$27
Pan-Seared Berkshire Pork Chop, Crispy Rosemary Polenta Haricot Vert, Pineapple-Bourbon Glaze	\$29
Pan-Seared Duck Breast, Roasted Butternut Squash, Swiss Chard, Apple-Cider Reduction	\$30
Filet Mignon, Potato Gratin, Grilled Asparagus Rosemary-Red Wine Demi-Glace	\$32
NY Strip au Poivre, Braised Fennel-Carrot, Spätzle, Green Peppercorn Sauce	\$30
<i>Sides (Asparagus, Baby Spinach, Brussels Sprouts, Swiss Chard)</i>	\$7

House Made Desserts

Vanilla-Bean Flan	\$8
Warm Double Chocolate-Walnut Brownie, Vanilla Ice Cream	\$8
Ricotta Kisses	\$8
Crispy Apple Spring Roll, Vanilla Ice Cream	\$8
Pecan Pie, Vanilla Ice Cream	\$8

Chef-
Felipe Velazquez

Sous Chef-
Macedonio Torres